AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1-16. (canceled)

17. (new) A method for the analysis of the degradation resistance of native starch, comprising:

preparing a test solution by suspending a pre-determined amount of native starch in a buffer to form a starch suspension, wherein the buffer has about neutral pH and contains about 0.01 M chloride ions,

adding α-amylase to said starch suspension in an amount of 15000 IU/ 4.0 mg starch, and

adding a reagent to said starch suspension, wherein said reagent forms a coloured complex in the presence of reducing sugars;

incubating said test solution at a temperature below the gelatinisation temperature of the starch at an interval of about 37°C - about 70°C, without preceding heat-treatment or chemical treatment of the starch and evaluating any colour change exhibited by the test solution as a function of time.

18. (new) The method according to claim 17, wherein the buffer used has a pH of about pH 6.6, the test solution is incubated at a temperature in the interval of about 37 °C - about 42°C, and the absorbency is measured by scanning the wavelength interval of 450 to 500 nm with the absorbency determined at the maximum value occurring within this interval.

19. (new) The method according to any one of claim 17, wherein the reagent is 3,5-dinitro salicylate.

20. (new) The method according to claim 19, wherein the reagent solution is filtered before adding to said starch suspension.

21. (new) The method according to claim 17, wherein the enzymatic degradation properties of untreated granules of a known starch fraction are compared with those of said native starch to compare their ability of said native starch to resist enzymatic degradation.

22. (new) A method for the analysis of the degradation resistance of native starch to predict the enzymatic degradation behaviour of starch in vivo, comprising

preparing a test solution by suspending a pre-determined amount of native starch in a buffer to form a starch suspension, wherein the buffer has about neutral pH and contains about 0.01 M chloride ions,

adding α-amylase to said starch suspension in an amount of 15000 IU/ 4.0 mg starch, and

adding a reagent to said starch suspension, wherein said reagent forms a coloured complex in the presence of reducing sugars;

incubating said test solution at a temperature below the gelatinisation temperature of the starch at an interval of about 15°C - about 70°C, without preceding heat-treatment or chemical treatment of the starch and evaluating any colour change exhibited by the test solution as a function of time, and

comparing the enzymatic degradation properties of a standard starch sample to the enzymatic degradation properties of said native starch, and on the basis of said comparison, predicting the enzymatic degradation profile of said starch in vivo.

23. (new) The method according to claim 22, wherein the buffer used has a pH of about pH 6.6, the test solution is incubated at a temperature in the interval of about 37 °C - about 42°C, and the absorbency is measured by scanning the wavelength interval of 450 to 500 nm and the absorbency determined at the maximum value occurring within this interval.

24. (new) The method according to claim 23, wherein the reagent is 3,5-dinitro salicylate.

25. (new) The method according to claim 23, wherein the reagent solution is filtered before adding to said starch suspension.

26. (new) The method according to claim 22, further comprising taking an absorbency measurement of said native starch by scanning the wavelength interval of 450 to 500 nm with the absorbency determined at the maximum value occurring within this interval and comparing the absorbency of said starch fraction to the absorbency of standard starch sample.

27. (new) The method according to claim 22, wherein the reagent is 3,5-dinitro salicylate.

28. (new) The method according to claim 2, wherein the reagent solution is filtered before adding to said starch suspension.

29. (new) A method for predicting the enzymatic degradation resistance of a starch sample in vivo , comprising

preparing a test solution by suspending a pre-determined amount of said starch sample in a buffer to form a starch suspension, wherein the buffer has about neutral pH and contains about 0.01 M chloride ions,

adding α-amylase to said starch suspension in an amount of 15000 IU/ 4.0 mg starch, and

adding a reagent to said starch suspension, wherein said reagent forms a coloured complex in the presence of reducing sugars;

incubating said test solution at a temperature below the gelatinisation temperature of said starch at an interval of about 15°C - about 70°C, without preceding heat-treatment or chemical treatment of the starch and evaluating any colour change exhibited by the test solution as a function of time, and

comparing the enzymatic degradation properties of said starch sample to a standard enzymatic degradation profile starch

profile, and on the basis of said comparison, predicting the enzymatic degradation profile of said starch in vivo.

30. (new) The method according to claim 29, wherein the buffer used has a pH of about pH 6.6, the test solution is incubated at a temperature in the interval of about 37 °C - about 42°C, and the absorbency is measured by scanning the wavelength interval of 450 to 500 nm with the absorbency determined at the maximum value occurring within this interval.

31. (new) The method according to any one of claim 29, wherein the reagent is 3,5-dinitro salicylate.

32. (new) The method according to claim 29, wherein the reagent solution is filtered before adding to said starch suspension.

33. (new) The method according to claim 29, wherein the enzymatic degradation properties of untreated granules of a known starch fraction are compared with those of said native starch to compare their ability of said native starch to resist enzymatic degradation.